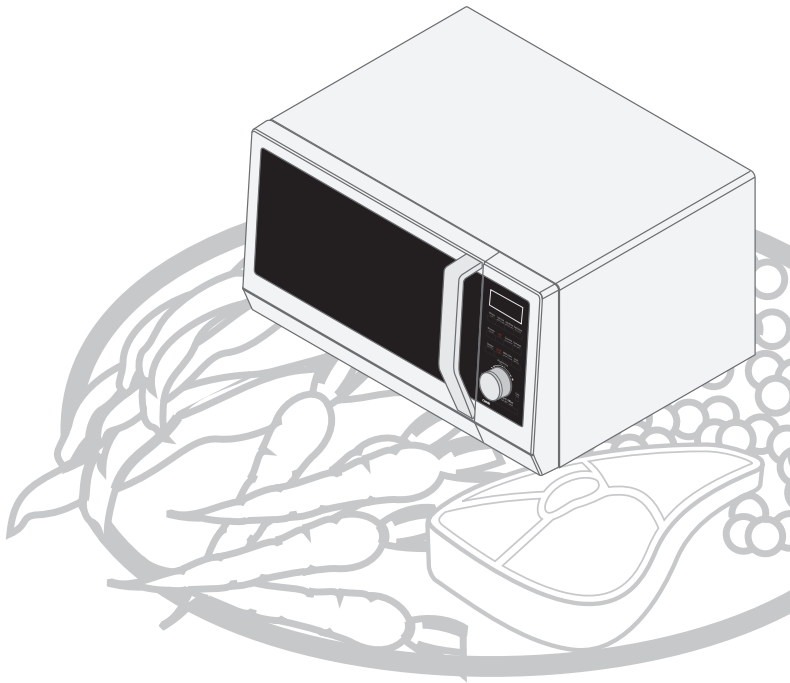
SAMSUNG

MICROWAVE OVEN

Owner's Instructions and Cooking Guide

CE117A



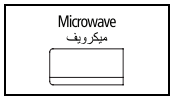
"Quick" Look-up Guide 2
Control Panel 2
Oven 3
Accessories 3
Using this Instruction Booklet 3
Safety Precautions 4
Installing Your Microwave Oven 5
Setting the Time 6
Checking that Your Oven is Operating Correctly 6
How a Microwave Oven Works 6
What to Do if You are in Doubt or You have a Problem 7
Cooking/Reheating 7
Power Levels and Time Variations 8
Stopping the Cooking 8
Adjusting the Cooking Time 8
Using the Auto Cook Feature 9
Using the Auto Reheat Feature 10
Using the Rapid Defrost Feature 11
Using the Snack Cook Feature 12
Multistage Cooking 13
Fast Preheating the Oven 13
Cooking by Convection 14
Grilling 14
Choosing the Accessories 15
Combining Microwaves and the Grill 15
Combining Microwaves and Convection 16
Using the Deodorize Feature 16
Safety-locking Your Microwave Oven 16
Switching the Beeper Off 16
Using the Memory Cook Feature 17
Manual Stop Turntable Function 17
Cookware Guide 18
Cooking Guide 19
Cleaning Your Microwave Oven 25
Storing and Repairing Your Microwave Oven 28
Technical Specifications 28

Code No.: DE68-03509Y

EN

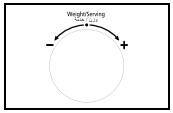
"Quick" Look-up Guide

I want to cook some food



1. Place the food in the oven.
   Press the **Microwave** button.

2. Press the **Microwave** button until the appropriate power level is displayed.



3. Select the cooking time by turning the **dial knob** as required.

4. Press **Start/+30Sec** button.
   Result: Cooking starts
   - ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

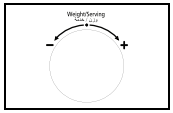
I want to add an extra 30 seconds

Leave the food in the oven.
Press **Start/+30Sec** button one or more times for each extra 30 seconds that you wish to add.

I want to Power defrost some food

1. Place the frozen food in the oven.
   Press the **Rapid Defrost** button.

2. Select the food category by pressing the **Rapid Defrost** button, until the desired food category is selected.

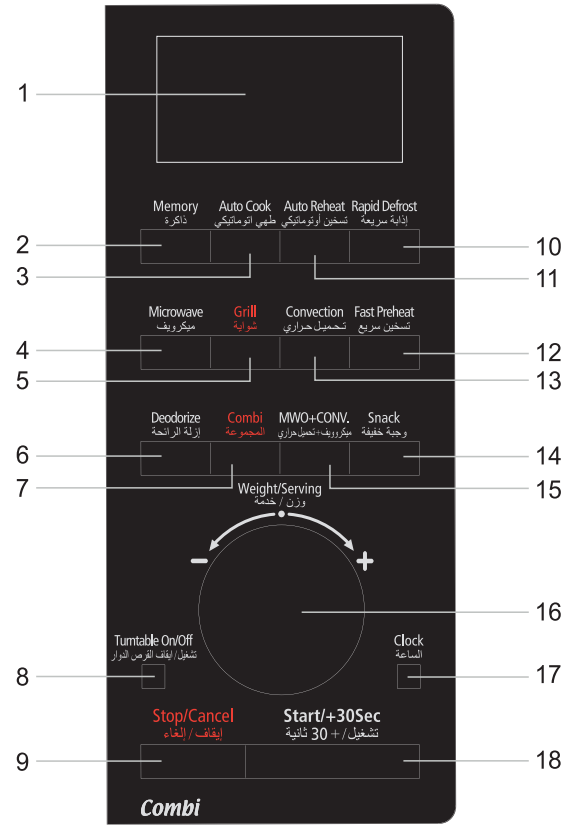


3. Select the weight by turning the **dial knob** as required.

4. Press **Start/+30Sec** button.
   Result: Defrosting starts
   - ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

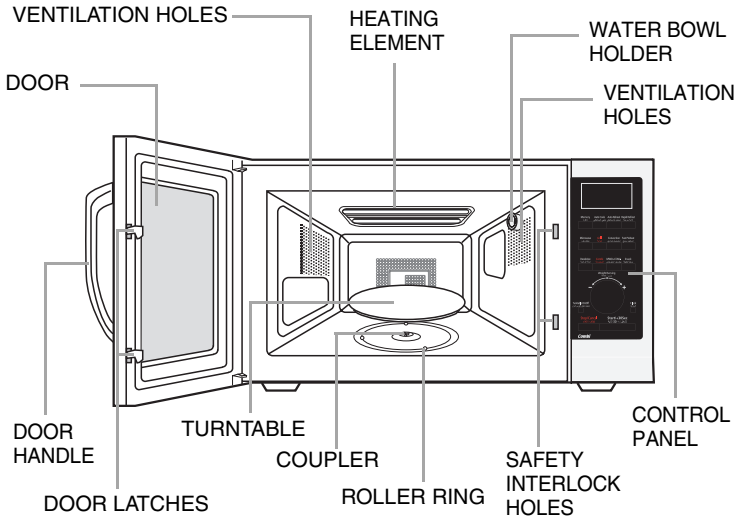
Control Panel

,



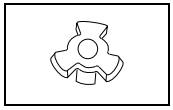
1. DISPLAY
2. MEMORY BUTTON
3. AUTO COOK BUTTON
4. MICROWAVE BUTTON
5. GRILL BUTTON
6. DEODORIZE BUTTON
7. COMBI BUTTON
8. TURNTABLE ON/OFF BUTTON
9. STOP / CANCEL BUTTON
10. RAPID DEFROST BUTTON
11. AUTO REHEAT BUTTON
12. AUTO FAST PREHEAT SELECTION BUTTON
13. CONVECTION BUTTON
14. SNACK MODE
15. MICROWAVE+CONVECTION BUTTON
16. DIAL KNOB (Cook time, Weight and serving size)
17. CLOCK SETTING BUTTON
18. START / +30SEC BUTTON

Oven



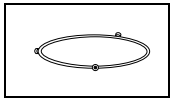
Accessories

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



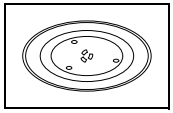
1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.

   Purpose: The coupler rotates the turntable.



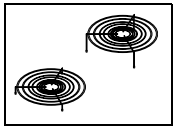
2. **Roller ring**, to be placed in the center of the oven.

   Purpose: The roller ring supports the turntable.



3. **turntable**, to be placed on the roller ring with the center fitting on to the coupler.

   Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



4. **Metal racks** (High rack, Low rack), to be placed on the turntable.

   Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking**.

Using this Instruction Booklet

Thank you for purchasing a SAMSUNG microwave oven. Your Owner's Instructions contains much valuable information on cooking with your new microwave oven:

- ***Safety precautions***
- ***Accessories and cookware***
- ***Useful cooking tips***

Inside the cover you will find a quick look-up guide explaining three basic cooking operations:

- ***Cooking (microwave mode)***
- ***Defrosting***
- ***Adding an extra 30 seconds, if the dish is inadequately cooked or requires additional reheating***

At the end of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily. The illustrations in the step-by-step procedures use two different symbols.

Important **Note**

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door (bent)
(2) Door hinges (broken or loose)
(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

EN

Safety Precautions

EN

IMPORTANT SAFETY INSTRUCTIONS.
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

- Only use utensils that are suitable for use in microwave ovens;
  DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.
  Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
  Do not use your microwave oven to dry papers or clothes.
- Small amounts of food require shorter cooking or heating time.
  If normal times are allowed they may overheat and burn.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation
  ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
  Stir during heating, if necessary, and ALWAYS stir after heating.
  In the event of scalding, follow these FIRST AID instructions:
  * Immerse the scalded area in cold water for at least 10 minutes.
  * Cover with a clean, dry dressing.
  * Do not apply any creams, oils or lotions.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
  NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
  Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- The oven should be cleaned regularly and any food deposits removed;
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
  The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.
- **DO NOT** touch heating elements or interior oven walls until the oven be cooled down.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
  Do not operate this appliance if it has a damaged power cable or plug.
- Stand at arms length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

- You may notice a Clicking sound during operation(especially when the oven is defrosting).

Reason: This sound is normal when the electrical power output is changing.

- **DO NOT** operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.
  It is best to leave a glass of water inside the oven at all times.The water will absorb the microwaves energy if the oven accidently started.
- The microwave oven shall not be placed in a cabinet.

IMPORTANT

- Young children should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.(If provided)

WARNING:
If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:
It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:
Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

WARNING:
When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

WARNING:
Accessible parts may become hot during use. Young children should be kept away.

For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.

Safety Precautions (continued)

Please recycle or dispose of the packaging material for this product in an environmentally responsible manner.

Please contact your local authorities in regard to the environmentally safe disposal of this product.

Product and its cord in compliance with SASO/IEC tropical temp. rise requirements, and, cross section is the only discrepancy, and it won't affect safety, meanwhile, it is not practical to change the power cord, e.g. too small chamber.

Warranty and Service Information

When contacting Samsung, please provide the specific model and serial number information which is usually located on the back or bottom of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permnent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

MODEL NUMBER _____
SERIAL NUMBER _____
DATE PURCHASED _____
PURCHASED FROM _____

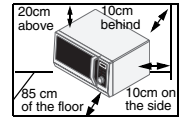
1. Toll Free # : 9200 1 3232
2. Customer should present warranty card with original invoice (please refer to terms & conditions in enclosed war'ty card)
3. Warranty card to be filled & stamped by Samsung ASC.
4. CS e-mail: cs@tsm.com.sa
5. Online support Center : http://www.samsung.com/sa_en/

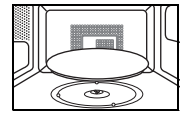
Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center.

Installing Your Microwave Oven

EN

Place the oven on a flat level surface 85cm above the floor. The surface should be strong enough to safety bear the weight of the oven.





1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.
2. Remove all packing materials inside the oven.
   Install the roller ring and turntable.
   Check that the turntable rotates freely.
3. This microwave oven has to be positioned so that plug is accessible.

☛ If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
For your personal safety, plug the cable into a 3-pin, 220 Volt, 50Hz/60Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

☛ Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

EN

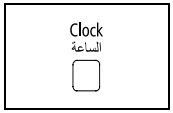
Setting the Time

Your microwave oven has an inbuilt clock. When power is supplied, ":0", "88:88", or "12:00" is automatically displayed on the display. Please set the current time.

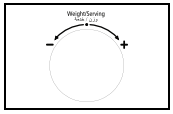
The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

- ***When you first install your microwave oven***
- ***After a power failure***

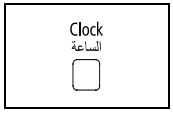
Do not forget to reset the clock when you switch to and from summer or winter time.



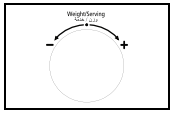
1. **To display the time in the...** / **Then press the Clock button...**
   12-hour notation — Once
   24-hour notation — Twice



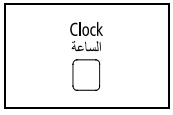
2. Turn the **dial knob** to set the hour.



3. Press the **Clock** button.



4. Turn the **dial knob** to set the minute.



5. When the right time is displayed, press the **Clock** button to start the clock.
   Result: The time is displayed whenever you are not using the microwave oven.

Checking that Your Oven is Operating Correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "What to Do if You are in Doubt or Have a Problem" on the page.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100% - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turntable. Close the door.

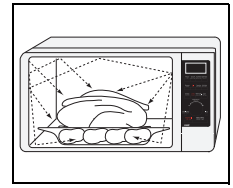
Press the **Start/+30Sec** button and set the time to 4 or 5 minutes, by pressing the **Start/+30Sec** button the appropriate number of times.
Result: The oven heats the water for 4 or 5 minutes. The water should then be boiling.

How a Microwave Oven Works

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.
You can use your microwave oven to:

- ***Defrost***
- ***Reheat***
- ***Cook***

Cooking Principle



1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

What to Do if You are in Doubt or You have a Problem

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

- The following are normal occurrences.
  - Condensation inside the oven
  - Air flow around the door and outer casing
  - Light reflection around the door and outer casing
  - Steam escaping from around the door or vents
- The food is not cooked at all
  - Have you set the timer correctly and pressed the **Start/+30Sec** button?
  - Is the door closed?
  - Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered.
- The food is either overcooked or undercooked
  - Was the appropriate cooking length set for the type of food?
  - Was an appropriate power level chosen?
- Sparking and cracking occur inside the oven (arcing)
  - Have you used a dish with metal trimmings?
  - Have you left a fork or other metal utensil inside the oven?
  - Is aluminium foil too close to the inside walls?
- The oven causes interference with radios or televisions
  - Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
    - * Solution: Install the oven away from televisions, radios and aerials.
  - If interference is detected by the oven's microprocessor, the display may be reset.
    - * Solution: Disconnect the power plug and reconnect it. Reset the time.
- "E - 24" message indicates
  - The "E - 24" message is automatically activated prior to the microwave oven overheating. Should the "E - 24" message be activated, then depress the "Stop/Cancel" key to utilize the initialization mode.

If the above guidelines do not enable you to solve the problem, then contact your local Samsung customer service centre.
Please have the following information read;

- ***The model and serial numbers, normally printed on the rear of the oven***
- ***Your warranty details***
- ***A clear description of the problem***

Then contact your local dealer or SAMSUNG aftersales service.

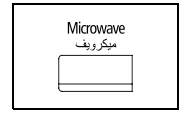
Cooking/Reheating

EN

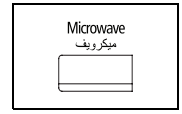
The following procedure explains how to cook or reheat food.

☛ ALWAYS check your cooking settings before leaving the oven unattended.

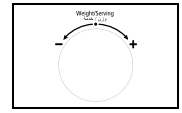
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.



1. Press the **Microwave** button.
Result: The following indications are displayed:
Microwave button : (microwave mode)



2. Select the appropriate power level by pressing the **Microwave** button again until the corresponding output power is displayed. Refer to the power level table below for further details.



3. Set the cooking time by turning the **dial knob**.
Result: The cooking time is displayed.

4. Press the **Start/+30Sec** button.
Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:
- ◆ The oven will beep and flash "0" four times. The oven will then beep one time per minute.

✉ If you would like to know the current Power Level of the oven cavity, press **Microwave** button once. If you would like to change the power level during cooking, press the **Microwave** button twice or more times to select the desired power level.

Quick Start:

✉ If you wish to heat a dish for a short period of time at maximum power (900W), you can also simply press the **Start/+30Sec** button once for each 30 seconds of cooking time. The oven starts immediately.

EN

Power Levels and Time Variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power Level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

Stopping the Cooking

You can stop cooking at any time so that you can:

- ***Check the food***
- ***Turn the food over or stir it***
- ***Leave it to stand***

To stop the cooking...	Then...
Temporarily	Open the door. Result: Cooking stops. To resume cooking, close the door again and press the **Start/+30Sec** button.
Completely	Press the **Stop/Cancel** button. Result: Cooking stops. If you wish to cancel the cooking settings, press the **Stop/Cancel** button again.

Adjusting the Cooking Time

You can increase the cooking time by pressing +30Sec button once for each 30seconds to be added.

- ***Check how cooking is progressing at any time simply by opening the door***
- ***Increase the remaining cooking time***

To increase the cooking time of your food, press the **Start/ +30Sec** button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **Start/ +30Sec** button six times.

Using the Auto Cook Feature

EN

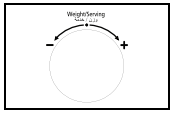
The five Auto Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the dial knob.

☛ Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

1. Press the **Auto Cook** button.

2. Select the type of food that you are cooking by pressing the **Auto Cook** button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the size of the serving by turning the **dial knob**.

4. Press the **Start/+30Sec** button.
Result: The food is cooked according to the pre-programmed setting selected.
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

The following table presents the various Auto Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 and 2 are running with microwave energy only. Programmes no 3 and 4 are running with a combination of microwaves and grill.
Programme no 5 is running with a combination of microwaves and convection.

Code	Food	Serving Size	Standing Time	Recommendations
1.	**Fresh Vegetables**	200-250 g 300-350 g 400-450 g 500-550 g 600-650 g 700-750 g	3 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-450 g and add 60-75 ml (4-5 tablespoons) for 500-750 g. Stir after cooking. When cooking higher quantities stir once during cooking.
2.	**Peeled Potatoes**	300-350 g 400-450 g 500-550 g 600-650 g 700-750 g	3 min.	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45 ml (3 tablespoons) water when cooking 300-450g, add 60ml (4 tablespoons) for cooking 500-750 g.
3.	**Roast Fish**	200-300 g (1 pc) 400-500 g (1-2 pcs) 600-700 g (2 pcs)	3 min.	Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail on the high metal rack. Turn over, as soon as the beep sounds.
4.	**Chicken Pieces**	200-300 g (1pc) 400-500 g (2pcs) 600-700 g (3pcs)	3min.	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on the high rack with the skin-side down. Turn over, as soon as the beep sounds.
5.	**Roast Beef / Roast Lamb**	900-1000 g 1200-1300 g 1400-1500 g	10-15min.	Brush the beef/lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Turn over, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil.

Using the Auto Reheat Feature

EN

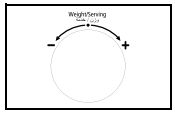
The four Auto Reheat features provide four pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the dial knob.

☛ Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

1. Press the **Auto Reheat** button.

2. Select the type of food that you are cooking by pressing the **Auto Reheat** button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the size of the serving by turning the **dial knob**.

4. Press the **Start/+30Sec** button.
Result: The food is cooked according to the pre-programmed setting selected.
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

The following table presents the various Auto Reheat & Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 and 2 are running with microwave energy only.
Programmes no 3 and 4 are running with a combination of microwaves and convection.

Code	Food	Serving Size	Standing Time	Recommendations
1.	**Ready Meal** (chilled)	300 - 350 g 400 - 450 g 500 - 550 g	3min.	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
2.	**Soup/Sauce** (chilled)	200 - 250 ml 300 - 350 ml 400 - 450 ml 500 - 550 ml 600 - 650 ml 700 - 750 ml	2-3min.	Pour into a deep ceramic soup plate or bowl and cover with plastic lid during heating. Stir the soup, as soon as the oven beeps (oven keeps operating and is stopped, when you open the door). Stir carefully before and after standing time.
3.	**Frozen Pizza**	300 - 400 g 450 - 550 g 600 - 700 g	-	We recommend to pre-heat the oven to 220°C for 5 minutes using the convection function. Place one frozen pizza (-18°C) on the high rack, place two frozen pizzas on the low and high rack.
4.	**Frozen Bread Rolls**	100-150 g (2pcs) 200-250 g (4pcs) 300-350 g (6pcs) 400-450 g (8pcs)	3-5min.	We recommend to pre-heat the oven to 180°C for 5 minutes using the convection function. Put 2 to 6 frozen bread rolls (-18°C) in a circle on the low rack. Put 8 frozen bread rolls equally on the low and high rack. This program is suitable for small frozen bakery products as bread rolls, ciabatta rolls and small baguettes.

Using the Rapid Defrost Feature

EN

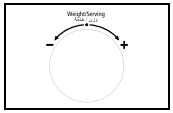
The Rapid Defrost feature enables you to defrost meat, poultry, fish, bread , cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

☛ Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

1. Press the **Rapid Defrost** button.

2. Select the type of food that you are cooking by pressing the **Rapid Defrost** button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the food weight by turning the **dial knob**.

4. Press **Start/+30Sec** button.
Result:
- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.

5. Press the **Start/+30Sec** again to finish defrosting.
Result: When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

☛ You can also defrost food manually. To do so, select the microwave function with a power level of 180 W. Refer to the section entitled “Defrosting” on page 26 for further details.

The following table presents the various Rapid Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.
Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.

Code	Food	Serving Size	Standing Time	Recommendations
1.	**Meat**	200-2000g	20-90 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
2.	**Poultry**	200-2000g	20-90 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3.	**Fish**	200-2000g	20-60 min.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4.	**Bread / Cake**	125-1000g	10-60 min.	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
5.	**Fruit**	100-600g	5-20 min.	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits.

Using the Snack Cook Feature

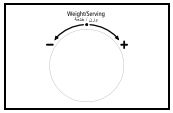
EN

The Junior/Snacks feature provides six auto programmed for hamburger, ravioli and popcorn, frozen chicken wings, frozen snacks, nachos. You do not need to set either the cooking time or power level You can adjust the number of servings by turning the Jog Dial.

First, place the food in the centre of the turntable and close the door.

1. Press the **Snack** button.

2. Select the type of food that you are cooking by pressing the **Snack** button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the size of the serving by turning the **dial knob**.

4. Press **Start/+30Sec** button.
Result: The food is cooked according to the pre-programmed setting selected.
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

The following table presents Auto Programmes for types of food and snacks which are favoured by children and for trendy finger food. It contains its quantities, standing times and appropriate recommendations.
Programmes no 1, 2, 5 and 6 are running with microwave energy only.
Programme no 3 is running with a combination of microwaves and grill.
Programme no 4 is running with a combination of grill and convection.

Code	Food	Serving Size	Standing Time	Recommendations
1	**Hamburger** (chilled)	150 g (1pc) 300 g (2pcs)	1-2 min	Put hamburger (bread roll with slice of beef) or cheeseburger on kitchen paper. Put one hamburger in the centre of turntable, put two hamburgers opposite to each other on turntable. After reheating garnish with lettuce, tomato slice, dressing and spices.
2	**Mini Ravioli** (chilled)	200-250 g 300-350 g	3 min	Put chilled ready mini ravioli in a microwave proof plastic dish in the centre of turntable. Pierce film of ready product or cover plastic dish with microwave cling film. Stir carefully before and after standing time. This programme is suitable for ravioli, as well as for noodles in sauce.
3	**Frozen Chicken Wings**	250 g 500 g	2 min	Put the frozen ready chicken wings or small drumsticks (pre-cooked and spiced) on the high metal rack with the skin-side down. Put them in a circle and leave the centre clear. Turn over, as soon as the oven beeps.
4	**Frozen Pizza Snacks**	200 g (5-6pcs) 300 g (8-9pcs)	-	Put the frozen pizza snacks or mini quiches evenly on the high metal rack.
5	**Popcorn**	100 g	-	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the centre of turntable. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag.
6	**Nachos**	125 g	-	Put nachos (tortilla chips) on a flat ceramic plate. Put 50g grated cheddar cheese and spices on top. Place on turntable.

Multistage Cooking

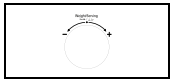
Your microwave oven can be programmed to cook food in up to three stages (the Convection , Microwave+Convection and Fast Preheat mode can not be used in Multistage cooking). Example: You wish to Rapid defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 1.8 kg chicken in three stages:

- ***Defrosting***
- ***Microwave cooking for 30 minutes***
- ***Grill for 15 minutes***

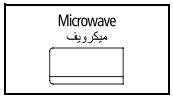
☛ Defrosting must be the first stage. Combination and Grill can only be used once during the remaining two stages, However microwave can be used twice(at two different power levels).

1. Press the **Rapid Defrost** button.

2. Select the type of food that you are cooking by pressing the **Rapid Defrost** button.

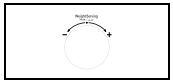


3. Set the weight by turning the **dial knob** the appropriate number of times (1800 g in the example).



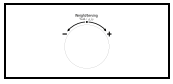
4. Press the **Microwave** button.

5. Set the microwave power level by pressing the **Microwave** button to select the appropriate Power Level (450W in the example).



6. Set the cooking time by turning the **dial knob**. (30 minutes in the example)

7. Press the **Grill** button.



8. Set the cooking time by turning the **dial knob**. (15 minutes in the example).

9. Press **Start/+30Sec** button.
Result: Cooking starts:
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

Fast Preheating the Oven

EN

For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically. Check that the heating element is in the correct position for type of cooking that you require.

1. Press the **Fast Preheat** button.
Result: The following indications are displayed:
250°C (temperature)

2. Press the **Fast Preheat** button one or more times to set the temperature.

3. Press the **Start/+30Sec** button.
Result: The oven is preheated to the requested temperature.
- ◆ Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
- ◆ After 10 minutes, the beeps 4 times and the operation stops.

✉ In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

✉ If you would like to know the current temperature of oven cavity, press **Fast Preheat** button.

EN

Cooking by Convection

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40°C to 250°C in eight preset levels. The maximum cooking time is 60 minutes.

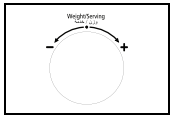
☛ If you wish to Fast Preheat the oven, see page 13.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.

1. Press the **Convection** button.
Result: The following indications are displayed:
(convection mode)
250°C (temperature)

2. Press the **Convection** button once or more times to set the temperature.
(Temperature : 250, 220, 200, 180, 160, 140, 100, 40°C)



3. Set the cooking time by turning the **dial knob**.

4. Press the **Start/+30Sec** button.
Result: Cooking starts:

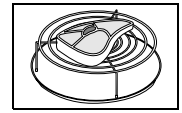
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

✉ If you would like to know the current temperature of oven cavity, press **Fast Preheat** button.

Grilling

The grill enables you to heat and brown food quickly, without using microwaves.

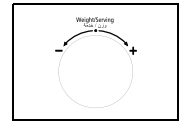
- ***Always use oven gloves when touching the recipients in the oven, as they will be very hot.***
- ***You can get better cooking and grilling results, if you use the high rack.***



1. Open the door and place the food on the rack.

2. Press the **Grill** (⏦) button.
Result: The following indications are displayed:
(grill mode)

- You cannot set the temperature of the grill.



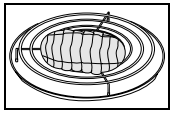
3. Set the grilling time by turning the **dial knob**.

- The maximum grilling time is 60 minutes.

4. Press the **Start/+30Sec** button.
Result: Grilling starts:

- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

Choosing the Accessories



Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.
Microwave-safe containers are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc.
If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof. Metallic cookware or utensils may damage your oven.

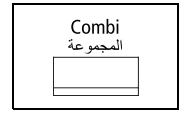
☛ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 18.

Combining Microwaves and the Grill

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

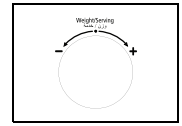
☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.



1. Press the **Combi** button.
Result: The following indications are displayed:
(microwave & grill combi mode)
600W (output power)

2. Select the appropriate power level by pressing the **Combi** button until the corresponding output power is displayed (300-600W).
- You cannot set the temperature of the grill.



3. Set the cooking time by turning the **dial knob**.
- The maximum cooking time is 60 minutes.

4. Press the **Start/+30Sec** button.
Result:
- ◆ Combination cooking starts.
- ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

EN

Combining Microwaves and Convection

Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available.
Many foods can be cooked in combination mode, particularly:

- ***Roast meats and poultry***
- ***Pies and cakes***
- ***Egg and cheese dishes***

☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

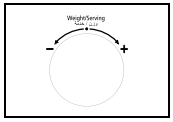
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can get better cooking and browning, if you use the low rack.

Open the door . Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.

1. Press the **Microwave + Convection** button.
   Result: The following indications are displayed:
   (microwave & convection combi mode)
   600W (output power : Switches to the following temperature mode in 2 seconds)
   250°C (temperature)

2. Select the temperature by pressing the **Microwave + Convection** button.
   (Temperature : 250, 220, 200, 180, 160, 140, 100, 40°C)



3. Set the cooking time by turning the **dial knob**.
   - The maximum cooking time is 60 minutes.

4. Set the appropriate power level by pressing the **Microwave + Convection** button until the corresponding output power is displayed (600, 450, 300, 180, 100W).

5. Press the **Start/+30Sec** button.
   Result:
   - ◆ Combination cooking starts.
   - ◆ The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
   - ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

✉ If you would like to know the current temperature of the oven cavity, press the **Fast Preheat** button.

Using the Deodorize Feature

Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior.
First clean the oven interior.

Press the **Deodorize** button after you have finished cleaning. you will hear four beeps.

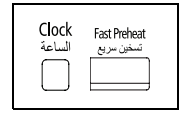
✉ The deodorization time has been specified as 5 minutes.

✉ You can also adjust **Deodorize** time by pressing the **Start/+30Sec** button.

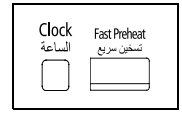
✉ The maximum deodorization time is 60 minutes.

Safety-locking Your Microwave Oven

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.



1. Press the **Clock** and **Fast Preheat** buttons at the same time(about three second).
   Result:
   - ◆ The oven is locked.
   - ◆ The follow indication is display “**L**”.

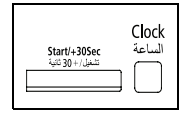


2. To unlock the oven, press the **Clock** and **Fast Preheat** buttons again at the same time (about three second).
   Result: The oven can be used normally.

Switching the Beeper Off

You can switch the beeper off whenever you want.

1. Press the **Start/+30Sec** and **Clock** buttons at the same time (about one second).
   Result: The oven does not beep to indicate the end of a function.



2. To switch the beeper back on, press the **Start/+30Sec** and **Clock** buttons again at the same time (about one second).
   Result: The oven operates normally.

Using the Memory Cook Feature

If you often cook or reheat the same types of dishes, you can store the cooking times and power levels in the oven's memory, so that you do not have to reset them each other.

Storing the Settings

1. To programme the... Then press **Memory** button.

Setting	Once (Display is **P**)
Resetting	Twice (Display is **P**)

2. Set your cooking programme as usual (MW, Grill, MW+Grill, Convection, MW+Convection)

3. Press the **Start/+30Sec** button.
Result: Your settings are now stored in the oven's memory.

Using the Settings

First, place the food in the centre of the turntable

1. Press **Memory** button.

2. Press the **Start/+30Sec** button.
Result: The food is cooked as requested.

Manual Stop Turntable Function

The turntable On/Off button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

☛ The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.

Warning ! Never operate the turntable without food in the oven.

Reason: This may cause fire or damage to the unit.

1. Press the **Turntable On/Off** button.
Result: The turntable will not rotate.

2. To switch the turntable rotating back on, press the **Turntable On/Off** button again.
Result: The turntable will rotate.

✉ Do not press the **Turntable On/Off** button during the cooking process. Cancel the cooking phase, before pressing the **Turntable On/Off** button.

EN

Cookware Guide

EN

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry. The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crusty plate	✓	Do not preheat for more than 8minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ :Recommended
✓✗:Use Caution
✗ :Unsafe

EN

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power	Time (min.)	Standing Time(min.)	Instructions
Spinach	150g	600W	5-6	2-3	Add 15 ml (1 tablespoon) cold water.
Broccoli	300g	600W	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300g	600W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green Beans	300g	600W	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed Vegetables (carrots/peas/corn)	300g	600W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese style)	300g	600W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

EN

Cooking Guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing Time(min.)	Instructions
White Rice (parboiled)	250g 375g	900W	15-16 17½-18½	5	Add 500 ml cold water. Add 750 ml cold water.
Brown Rice (parboiled)	250g 375g	900W	20-21 22-23	5	Add 500 ml cold water. Add 750 ml cold water.
Mixed Rice (rice + wild rice)	250g	900W	16-17	5	Add 500 ml cold water.
Mixed Corn (rice + grain)	250g	900W	17-18	5	Add 400 ml cold water.
Pasta	250g	900W	10-11	5	Add 1000 ml hot water.

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.
Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Broccoli	250g 500g	4½-5 7-8	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels Sprouts	250g	6-6½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250g	4½-5	3	Cut carrots into even sized slices.
Cauliflower	250g 500g	5-5½ 7½-8½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250g	4-4½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	250g	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250g	4-4½	3	Cut leeks into thick slices.
Mushrooms	125g 250g	1½-2 2½-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250g	5-5½	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250g	4½-5	3	Cut pepper into small slices.
Potatoes	250g 500g	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250g	5½-6	3	Cut turnip cabbage into small cubes.

EN

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +5 to +7°C.

Arranging and covering

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding , stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart..
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

BABY FOOD:

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30–40°C.

BABY MILK:

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37°C.

REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

EN

Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing Time(min.)	Instructions
Baby food (vegetables + meat)	190g	600W	30sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190g	600W	20sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100ml 200ml	300W	30-40sec. 1min. to 1min. 10sec.	2-3	Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Drinks (coffee, tea and water)	150ml (1 cup) 300ml (2 cups) 450ml (3 cups) 600ml (4 cups)	900W	1-1½ 2-2½ 3-3½ 3½-4	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 g 350 g 450 g 550 g	900W	2½-3 3-3½ 3½-4 4½-5	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350g	600W	4½-5½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350g	600W	3½-4½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350g	600W	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350g 450g 550g	600W	4½-5½ 5½-6½ 6½-7½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
Beef Steaks (medium)	400g (2pcs)	Grill only	12-13	11-12	Brush the beef steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.
Roast Fish	400-500g	300W+ Grill	5½-6½	5-6	Brush skin of whole fish with oil and add herbs and spices. Put two fish side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.

The heating element and the fan position is at the back-wall, so that the hot air is circulating.

Cookware for convection cooking:
All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:
All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVES +CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface.
Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:
Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

Food suitable for microwave + convection cooking:
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

EN

Convection Guide for fresh and frozen food
Preheat the convection with the fast pre-heat function to the desired temperature. Use the power levels and times in this table as guide lines for convection cooking.

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
PIZZA Frozen Pizza (ready baked)	300-400 g	600W + 220°C	9-11	-	Place the pizza on the high rack. After baking stand for 2-3 minutes
PASTA Frozen Lasagne	400 g	450W + 200°C	20-23	-	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.
MEAT Roast beef/ Roast Lamb (medium)	1200-1300g	600W + 180°C	19-21	11-13	Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10–15minutes.
Roast Chicken	900-1000g	450W + 220°C	16-18	12-15	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.
BREAD Fresh Bread Rolls (fresh dough)	4 pcs (200 g)	Only 200°C	13-15	-	Put bread rolls in a circle on the low rack. Use oven gloves while taking out! Stand 2-3 minutes.
Garlic Bread (chilled, pre-baked)	200 g (1pc)	180W + 220°C	10-12	-	Put the chilled baguette on baking paper on the low rack. After baking stand for 2-3 minutes.
CAKE Apple Cake (fresh dough)	500 g	Only 180°C	40-45	-	Put the fresh dough (300g) in a small round black metal baking dish (diameter 18 cm). Add sliced apples (200g) on top. Put the cake on the low rack. After baking stand for 5-10 minutes.
Mini Muffins (fresh dough)	12 x 30 g (350-400 g)	Only 200°C	15-18	-	Fill the fresh dough evenly in paper muffin dishes. Put the dishes on the low rack. After baking stand for 5 minutes.
Cookies (fresh dough)	100-150 g	Only 200°C	9-12	-	Preheat oven including a round metal baking plate or use Crusty plate. Put cookies on the plate. Put plate on low rack.
Frozen Cake	1000 g	180W + 180°C	18-20	-	Put the frozen cake directly on the low rack. After defrost and warming stand for 15-20 minutes.

Cooking Guide (continued)

SPECIAL HINTS

MELTING BUTTER
Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE
Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY
Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE
Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING/ CUSTARD
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES
Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

Cleaning Your Microwave Oven

EN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Turntable and Roller rings***

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

✉ **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

✉ Clean the microwave oven cavity right ofter each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

✉ The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

EN

DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Meat				
Minced beef	250g 500g	6-7 10-12	15-30	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
Pork steaks	250g	7-8		
Poultry				
Chicken pieces	500g (2pcs)	14-15	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	1200g	32-34		
Fish				
Fish fillets	200g	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time!
Whole fish	400g	11-13		
Fruits				
Berries	300g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2pc 4pc	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
Toast/ Sandwich	250g	4-4½		
German bread (wheat + rye flour)	500g	7-9		

Cooking Guide (continued)

SPECIAL HINTS

MELTING BUTTER
Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE
Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY
Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE
Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING/ CUSTARD
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES
Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

Cleaning Your Microwave Oven

EN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Turntable and Roller rings***

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

✉ **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

✉ Clean the microwave oven cavity right ofter each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

✉ The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

EN

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should perform repairs.

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.

✉ **Reason:** Dust and damp may adversely affect the working parts in the oven.

Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power source	220 V ~ 50Hz/60Hz AC
Power consumption	
Maximum power	2650 W
Microwave	1500 W
Grill (heating element)	1150 W
Convection (heating element)	Max. 1900 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x D x H)	
Outside	522 x 539 x 312 mm
Oven cavity	355 x 380.6 x 234 mm
Volume	32 liter
Weight	
Net	21 kg approx.

Note

SAMSUNG ELECTRONICS

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
Turkey	444 77 11	www.samsung.com/tr
SOUTH AFRICA	0860-SAMSUNG(726-7864)	www.samsung.com/za
U.A.E	800-SAMSUNG(726-7864) 8000-4726	www.samsung.com/ae